**Español 1 Unidad 8**

ESSENTIAL QUESTION: *What are the products and practices related to food of (Spanish-speaking country)?*

**Mission:**

Create an online menu for a new restaurant you are opening up. The theme of the restaurant must be that of a Spanish-speaking country.

This is **your** restaurant. Create a menu that reflects the level of luxury your restaurant offers. Look up examples on the internet. If it’s a 5 star restaurant, the menu has to LOOK 5 star, as well.

**Role:** You are the restauranteur and graphic designer.

**SLA Core Values**

**INQUIRY**

You will answer the question: *What are the products and practices related to food of (Spanish-speaking country)?*

**RESEARCH**

You must conduct research about the country and its cuisine.

You may need to look up new vocabulary and recipes.

**COLLABORATION**

You will peer edit each other’s work.

**PRESENTATION**

You will share your work with the class and on a public wikispace. **REFLECTION**

You will reflect on the EQ.

You will do a written reflection about your process and product.

**Requisitos(Requirements)**

Your online menu must be posted on the wiki by **Lunes, el 9 de mayo**

* Restaurant name prominently displayed
* Restaurant address (it can be anywhere you want)
* Restaurant contact info (**your name**! phone number, website, email address)
* Image on the front of the menu. It must capture, for you, the essence of the country.
* You must have at least: 5 appetizers, 5 main dishes, 5 drink offerings, 5 dessert options. You can include pictures of the dishes, as well.
* Indicate prices
* There is no limit or minimum for the number of pages the menu must have.

***Hint****: Get your pareja’s information right away.*

**Etapas (Steps)**

1. Gain access to the wiki: [http://sanchezmenuproyecto.wikispaces.com](http://sanchezmenuproyecto.wikispaces.com" \t "_blank)
2. Brainstorm using the Planning Table below.
3. Create a rough draft of the layout.
4. Use Pages, Word, or a presentation app to create your menus.
5. Have 3 people peer edit your work
6. Revise.
7. Screenshot the pages you created and place them on the wiki.
8. Create a 3-minute *video* ***OR*** *a* *comic* of a family of four or five going to your restaurant, ordering, asking questions, and paying the bill.

**PLANNING TABLE**

|  |  |
| --- | --- |
| Ideas for **name** of the restaurant | Ecuador! Con quiso |
| What **kind of food** (country)  Remember there are 20 Spanish-speaking countries. Be creative! | Mainly fruits and vegetables. They also eat a lot of chicken. |
| **Where** is your restaurant located? | In Ecuador of course…. |
| What is the **level of luxury**? Is it take out, fast food, family style, fancy? | Family style like an Outback Steakhouse. Bar and Grill. |
| What are **typical** main dishes, appetizers, drinks, desserts from this country?  *You will need to research.* | Main dishes: Many types of potato and seafood dishes such as Trout and mashed potatoes.  Appetizers: Bread and butter, locro (Cheese and potato soup.  Drinks: Fruit & Smoothies  Desserts: |
| What **images** capture the essence of this country? Famous sites? Use these images in your menu design. |  |

**Spanish Rubric:** *Menu*

**Nombre:**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  | Exceeds Expectations  20-19 | Meets Expectations  18-16 | Approaches Expectations  15-13 | Does Not Meet Expectations  12-0 |
| **Design**  **(Layout / Format)** | Follows specifications and is exceptionally creative, clear and appealing. | Follows specifications.    Format is creative, clear and appealing. | Follows some specifications.  Format may have few creative elements. | Does not follow specifications  OR  Video has few or no creative elements. |
| **Knowledge**  **(How did you incorporate a WIDE variety of cultural information and vocabulary?)** | Creatively combines cultural knowledge around food and a wide variety of vocabulary. | Combines cultural knowledge around food and adequate vocabulary. | May not exhibit an understanding of culture around food.  Vocabulary may be basic. | Lacks understanding of culture around food.  Vocabulary is basic. |
| **Application**  **(How well did apply the grammar lessons?)** | Exceptional use of grammar concepts | Mostly correct use of grammar concepts | Several grammatical errors | Grammar impedes clarity |
| **Presentation**  **(Is it evident that you edited your work?)** | Highly professional presentation, free of spelling and punctuation errors | Professional presentation with few spelling or punctuation errors | Somewhat professional, 4 or more spelling or punctuation errors | Several spelling or punctuation errors |
| **Process**  **(How dedicated were you to the process?)** | All steps completed on time.  Always on task during designated work time. | Most steps completed on time.  May not have always been on task during designated work time. | Several steps not completed on time.  May not have always been on task during designated work time. | Did not use designated time well. |

**Nombre: Anthony**

**Reflexión**

**What grade would you assign yourself for each category?**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  | Exceeds Expectations  20-19 | Meets Expectations  18-16 | Approaches Expectations  15-12 | Does Not Meet Expectations  11-0 |
| **Design** | 20 |  |  |  |
| **Knowledge** |  | 18 |  |  |
| **Application** | 19 |  |  |  |
| **Presentation** | 20 |  |  |  |
| **Process** |  | 18 |  |  |

**TOTAL: 95**

|  |  |
| --- | --- |
| Strengths of your process or product | Weaknesses of your process or product |
| I think the design is really nice and the amount of food we have is pretty good as well. | Not exactly sure on a weakness, although I’d say process wasn’t our strongest. (Started on Tuesday rather than last week) |

How do you feel about your final product?

I think the menu looks really cool. It reminds me of a real menu.

If you could do your project all over again, what would you do differently/the same?

I would decide to do a video instead of a comic. It would have been much funner.

Did you enjoy this project? Why or why not? Actually yes. I had a lot of fun making the menu.

Do you have any suggestions for the project? None to my knowledge.

Who was your *pareja*? Please tell me about your experience working with her/him.

Willie and I cooperated very well on the project. We both gave each other helpful insight.